

We claim:

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Sub A1
1. A method of hydrolyzing defatted jojoba meal comprising the steps of:
forming an aqueous alkaline dispersion of said defatted jojoba meal;
hydrolyzing said jojoba protein by adding protease enzymes to said dispersion and
agitating the dispersion;
adding an acid to said agitated dispersion to lower the pH thereof; and
deactivating remaining protease enzyme in said dispersion.

10 2. The method of claim 1, said hydrolyzing step comprising the step of initially
adding a first quantity of protease enzyme to said dispersion with agitation and while maintaining
the pH of the dispersion at a level between 7.5-8.0, and thereafter adding a second quantity of
protease enzyme to the dispersion with additional mixing.

15 3. The method of claim 2, including the step of adjusting the pH of said dispersion
to 6.5 after said additional mixing step is completed, and then adding dosages of three protease
enzymes with still further agitation.

20 4. The method of claim 1, said acid addition step comprising the step of adding lactic
acid to said dispersion to lower the pH to 4.5.

5. The method of claim 1, including the step of adding sodium metabisulfite to said
dispersion after said acid addition step.

25 6. The method of claim 1, said deactivating step comprising the step of heating said
dispersion to a temperature sufficient to deactivate all protease enzymes present in the dispersion.

30 7. The method of claim 1, including the step of passing said dispersion after said
enzyme deactivation step through a filtration system to generate respective permeate and retentate
fractions having different molecular weight profiles, with the retentate fraction having a higher
molecular weight profile than said permeate fraction.

8. The method of claim 7, including the step of chilling and aging said retentate fraction.

9. A method of hydrolyzing jojoba meal comprising the steps of:
forming an aqueous acidic dispersion of said jojoba meal;
heating said dispersion to a temperature of 212-220°F and agitating the dispersion to generate a hydrolysate; and
cooling the hydrolysate to 120-140°F and neutralizing the hydrolysate.

10. The method of claim 9, said neutralizing step comprising the step of adding NaOH to the hydrolysate to achieve a pH of 6.0-7.0.

11. The method of claim 9, including the steps of filtering said hydrolysate, and concentrating the hydrolysate to a solids level of 20-30%.

12. The method of claim 11, including the steps of chilling and filtering the hydrolysate and allowing the same to age.

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